

# *Courgette Restaurant*

*Five Course Degustation Menu \$85pp*

*Matching Vines \$50pp*

**Courgette Blossom, Sun-dried Tomato, Basil,  
Mozzarella & Baked Tomato Coulis**

*2017 Riverby Estate Sauvignon Blanc – New Zealand (80ml)*

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**Yuzu Sesame Seed Crusted Atlantic Salmon, Pappadam,  
Shiitake, Aromatic Coconut, Lime & Coriander**

*2019 Lark Hill Riesling – Canberra District (80ml)*

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**Ginger Glazed Confit Duck Leg, Candied Lemon, Corn Puree  
Baked Beetroots & Pickled Daikon**

*2019 Pankhurst Sangiovese Rose – Canberra District (80ml)*

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**Slow Cooked Angus Beef Cheek, Champignons,  
Pickled Baby Onions, Horseradish & Green Peppercorn Sauce**

*2016 Sergi 'Seductive' Basket Pressed Shiraz – Adelaide Hills SA (80ml)*

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**Warm Celeste Fig and Quince Custard Tart, Hazelnuts,  
Rosemary Ice-Cream, Milk Crumbs & Lemon Balm**

*2016 Nugan Estate Cooksfoot Vineyard Botrytis Semillon (40ml)*

**We cater for dietary requirements & we have a vegetarian menu.**

*Executive Chef Zach Elliott-Crenn*